

# Kansas Department of Agriculture

## Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502  
(office) 785-564-6767 (fax) 785-564-6779

### KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

**Insp Date:** 3/16/2015      **Business ID:** 105888FE  
**Business:** SUNSET GRILL

14577 METCALF AVE  
OVERLAND PARK, KS 66223

**Inspection:** 77001215  
**Store ID:**  
**Phone:** 9136811722  
**Inspector:** KDA77  
**Reason:** 01 Routine  
**Results:** Follow-up

#### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/16/15	02:50 PM	05:30 PM	2:40	0:30	3:10	0	
Total:			2:40	0:30	3:10	0	

#### FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 7 Priority foundation(Pf) Violations 5

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

#### INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

##### Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
.. .. p .. .. ..

##### Employee Health

2. Management awareness; policy present.

Y N O A C R  
p .. .. .. ..

3. Proper use of reporting, restriction and exclusion.

p .. .. .. ..

##### Good Hygienic Practices

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
	5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	..	p	..	..	p	..
<i>Fail Notes</i>	2-301.14(E) <i>P - Wash Hands (Soiled Utensils) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after handling soiled EQUIPMENT or UTENSILS [Employee handled dirty dishes, loaded them into the dish machine, and then went to put away clean dishes without a handwash before putting clean away. Corrected on-Site, COS education, handwash]</i>						
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	p	..	..	p	..
<i>Fail Notes</i>	3-301.11(B) <i>P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [Employee making a salad with bare hands, put cheese on top of salad with no gloves. COS discarded, education. ]</i>						
	8. Adequate handwashing facilities supplied and accessible.	..	p	..	..	p	..
<i>Fail Notes</i>	5-205.11(B) <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Handsink in kitchen with lettuce and spoon in drain. Handsink in kitchen used to get water to fill pasta pot, and drain water off cooked shrimp. COS education. ]</i>						
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	p	..	..	..	..	..
	10. Food received at proper temperature.	..	..	p	..	..	..
	11. Food in good condition, safe and unadulterated.	..	p	..	..	p	..
<i>Fail Notes</i>	3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In reach in cooler in kitchen, opened container of heavy cream with no date on container. PIC was unaware of open date. In same reach in cooler, cooked chicken wrapped in plastic with no date on packaging. PIC was unaware of cook date. COS discarded. ]</i>						
	12. Required records available: shellstock tags, parasite destruction.	..	..	..	p	..	..
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	..	p	..	..	..	..
<i>Fail Notes</i>	3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw shell unpasteurized eggs in walk in cooler on shelf over RTE energy drinks and beer. ]</i>						
	14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Protection from Contamination

Y   N   O   A   C   R

*Fail Notes*    4-601.11(A)    *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.*  
*[On storage rack for clean equipment, by 3 vat sink, over 12 metal pans stored as clean with visible food debris on surfaces. 3 metal pans stored as clean on same rack with old date marking tape on surface. Plastic lids stored as clean with old/multiple date marking stickers on surface. Meat slicer stored as clean with visible food debris buildup on all surfaces. Cheese slicer stored as clean with visible food debris on blade. Plates stored on cookline with visible food debris on surfaces. COS rewashed/sanitized. ]*

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

..   ..   ..   p   ..   ..

## Potentially Hazardous Food Time/Temperature

Y   N   O   A   C   R

16. Proper cooking time and temperatures.

..   ..   p   ..   ..   ..

17. Proper reheating procedures for hot holding.

..   ..   p   ..   ..   ..

18. Proper cooling time and temperatures.

..   ..   p   ..   ..   ..

19. Proper hot holding temperatures.

p   ..   ..   ..   ..   ..

***This item has Notes. See Footnote 1 at end of questionnaire.***

20. Proper cold holding temperatures.

..   p   ..   ..   p   ..

***This item has Notes. See Footnote 2 at end of questionnaire.***

*Fail Notes*    3-501.16(A)(2)    *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.*  
*[In reach in cooler on end of prep line, cooked potatoes at 48F, cooked rice at 55F, cooked pasta at 51F. Ambient of cooler at 48.4F per lollipop thermometer. PIC stated he has been having problems with cooler. COS, Items at back of cooler were in temp, front of cooler items discarded as they had been in the cooler overnight.*  
  
*in make table top, MOS coleslaw at 46F, sliced tomatoes at 48F, salsa at 46F. Employee stated items had just been restocked maybe 30 minutes prior. COS items switched out with items from walk in cooler, lids placed on items as there is no lid for the make table top unit.*  
  
*]*

21. Proper date marking and disposition.

..   p   ..   ..   p   ..

*Fail Notes*    3-501.18(A)(2)    *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.*  
*[In expo reach in cooler, opened chocolate milk without a date on container, opened milk without open date on container. Employee stated they were opened 3/15 over 24 hours prior. COS dated. ]*

22. Time as a public health control: procedures and record.

..   ..   ..   p   ..   ..

## Consumer Advisory

Y   N   O   A   C   R

23. Consumer advisory provided for raw or undercooked foods.

p   ..   ..   ..   ..   ..

## Highly Susceptible Populations

Y   N   O   A   C   R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

.. .. . p .. ..

Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.

.. .. . p .. ..

26. Toxic substances properly identified, stored and used.

p .. .. . .. ..

Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

.. .. . p .. ..

GOOD RETAIL PRACTICES
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Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

.. .. . p .. ..

29. Water and ice from approved source.

p .. .. . .. ..

30. Variance obtained for specialized processing methods.

.. .. . p .. ..

Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

.. p .. .. . ..

<i>Fail Notes</i>	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [Reach in cooler at end of cookline with ambient temp of 48.4F per lollipop thermometer. PIC has a new unit on order. ]</i>
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32. Plant food properly cooked for hot holding.

.. .. . p .. ..

33. Approved thawing methods used.

p .. .. . .. ..

34. Thermometers provided and accurate.

p .. .. . .. ..

Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container.

p .. .. . .. ..

Prevention of Food Contamination		Y	N	O	A	C	R
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36. Insects, rodents and animals not present.

.. p .. .. . ..

***This item has Notes. See Footnote 3 at end of questionnaire.***

<i>Fail Notes</i>	6-501.111(A)	<i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [2 live roaches on glue trap in cabinet under soda fountain in expo area. PIC stated pest control was in the previous week. Contacted pest control company. ]</i>
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37. Contamination prevented during food preparation, storage and display.

p .. .. . .. ..

38. Personal cleanliness.

p .. .. . .. ..

39. Wiping cloths: properly used and stored.

.. .. . p .. ..

40. Washing fruits and vegetables.

.. .. . p .. ..

Proper Use of Utensils		Y	N	O	A	C	R
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41. In-use utensils: properly stored.

.. p .. .. . ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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*Fail Notes*      3-304.12(C)      *In-use utensil storage (Cleaned/sanitized surface) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored on a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at the required frequency.*  
*[Knives stored in between prep table top and wall and in between prep tables in kitchen. ]*

42. Utensils, equipment and linens: properly stored, dried and handled.      p      "      "      "      "

*Fail Notes*      4-903.11(A)      *Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor.*  
*[Equipment stored as clean on shelving next to handsink in warewashing area and subject to splashing.*  
*Equipment stored as clean in cabinet with dirt and debris buildup in area by walk in cooler. ]*

4-903.11(B)      *Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted.*  
*[Equipment stored as clean not allowed to air dry as water is still present in the stacked equipment. ]*

43. Single-use and single-service articles: properly used.      p      "      "      "      "      "

44. Gloves used properly.      p      "      "      "      "      "

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
P and Pf items      p      "      "      p      "

*Fail Notes*      4-202.11(A)(1)      *Pf - FCS (Smooth) Multiuse FOOD-CONTACT SURFACES shall be SMOOTH.*  
*[2 lids stored as clean with melted surfaces. COS discarded. ]*

4-202.11(A)(2)      *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.*  
*[4 plastic containers and 2 lids stored as clean with cracks going all the way through plastic leading into interior of container. COS discarded.*  
*Establishment reuses plastic containers and lids meant for single use. PIC stated they are washed/rinsed/sanitized and are to be discarded when they become warped or get holes in container lids. PIC stated he will have employees go through lids and containers and discard those which need to be discarded due to warping or holes. ]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
Core items      p      "      "      "      "

*Fail Notes*      4-501.11(B)      *EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.*  
*[Door handle gaskets to reach in cooler drawers under make table top unit are missing.]*

46. Warewashing facilities: installed, maintained, and used; test strips.      p      "      "      "      "      "

***This item has Notes. See Footnote 4 at end of questionnaire.***

47. Non-food contact surfaces clean.      p      "      "      "      "

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Utensils, Equipment and Vending

Y N O A C R

- |            |             |   |
|------------|-------------|---|
| Fail Notes | 4-601.11(B) | The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.<br>[Fajita pans stored as clean with food debris buildup on surface. ]  |
|            | 4-602.13    | NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.<br>[Food debris in seals of all reach in coolers and cold drawers. Food debris on walk in cooler doors. Food debris on interior of cold hold drawer units. Dirt buildup on fan covers in walk in cooler. ] |

## Physical Facilities

Y N O A C R

48. Hot and cold water available; adequate pressure.

p .. .. .

49. Plumbing installed; proper backflow devices.

p .. .. .

**This item has Notes. See Footnote 5 at end of questionnaire.**

50. Sewage and waste water properly disposed.

p .. .. .

51. Toilet facilities: properly constructed, supplied and cleaned.

p .. .. .

52. Garbage and refuse properly disposed; facilities maintained.

p .. .. .

53. Physical facilities installed, maintained and clean.

.. p .. .. .

- |            |             |   |
|------------|-------------|---|
| Fail Notes | 6-501.12(A) | PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.<br>[Food debris buildup on shelves under microwaves in kitchen area. Food debris buildup on walls in establishment over make table top unit, above prep area in back of kitchen. Food, trash, litter on floor of dry storage area. Food debris on prep table under meat slicer. Food debris litter on floor of walk in cooler. Large amount of food debris buildup on floor of walk in cooler. Dirt buildup on vent cover over microwaves on cookline. ] |
|------------|-------------|---|

54. Adequate ventilation and lighting; designated areas used.

p .. .. .

## Administrative/Other

Y N O A C R

55. Other violations

p .. .. .

## EDUCATIONAL MATERIALS

The following educational materials were provided p

- |                      |                     |                      |
|----------------------|---------------------|----------------------|
| Material Distributed | Education Title #07 | Corrective Actions   |
|                      | Education Title #35 | Food Temperature Log |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Hot holding

chicken noodle soup in steam table at 156F, black beans at 166F in steam table top

## **Footnote 2**

### **Notes:**

Cold holding

in expo area reach in cooler, chocolate milk at 42F

in cold drawers, cut romaine lettuce at 43F, shredded romaine at 43F, sliced turkey at 33F, raw beef at 34F, cooked beef kebabs at 36F, raw shrimp at 36F

in cold drawer under grill, raw beef at 43F, raw salmon at 42F, raw chicken at 42F

in walk in cooler, cut processed turkey at 41F, raw fish at 40F, cooked pasta at 40F

in reach in cooler on end of cookline with past problems, coleslaw at 42F (in back of cooler)

## **Footnote 3**

### **Notes:**

Contracted pest control, comes monthly.

## **Footnote 4**

### **Notes:**

Strips in place for chlorine

## **Footnote 5**

### **Notes:**

Handsink in toilet room at 110F (ladies), handsink in kitchen at 107F

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 3/16/2015      **Business ID:** 105888FE  
**Business:** SUNSET GRILL

14577 METCALF AVE  
OVERLAND PARK, KS 66223

**Inspection:** 77001215  
**Store ID:**  
**Phone:** 9136811722  
**Inspector:** KDA77  
**Reason:** 01 Routine

### Time In / Time Out

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03/16/15	02:50 PM	05:30 PM	2:40	0:30	3:10	0	
Total:			2:40	0:30	3:10	0	

### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/26/15

Inspection Report Number 77001215

Inspection Report Date 03/16/15

Establishment Name SUNSET GRILL

Physical Address 14577 METCALF AVE City OVERLAND PARK

Zip 66223

Additional Notes  
and Instructions

Follow up scheduled for 3/26 or after



## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 3/16/2015      **Business ID:** 105888FE  
**Business:** SUNSET GRILL

14577 METCALF AVE  
OVERLAND PARK, KS 66223

**Inspection:** 77001215  
**Store ID:**  
**Phone:** 9136811722  
**Inspector:** KDA77  
**Reason:** 01 Routine

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03/16/15	02:50 PM	05:30 PM	2:40	0:30	3:10	0	
Total:			2:40	0:30	3:10	0	

### ACTIONS

Number of products Voluntarily Destroyed 2

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product food in reach in cooler out of temp Qty 15 Units lbs Value \$ 125

Description various foods in reach in cooler out of temp, including rice, pasta, salsa, cooked vegetables.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product cream Qty 2 Units carton Value \$ 5.00

Description out of temp, no date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A